FOODS AND BEVERAGES
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COMPLETE SPECIFICATION.

Improved Process of Wine-seasoning Casks and Apparatus therefor.

We, WILLIAM PHAUP LOWRIE, and ROBERT BARR of the firm of W. P. Lowrie & Co. Bonded Warehouse Keepers and GEORGE SCOTT, Foreman all of 45 Hope Street in the City of Glasgow, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention has for its object the soaking of the inside of new or old casks with wine by an improved process whereby the use of old wine casks for imparting flavour to whisky or other spirits in wood may be dispensed with, the process of treatment being also applicable to old casks.

In carrying out our invention we employ apparatus such as is delienated in the accompanying drawing said apparatus consisting of a coil of piping A, or a receptacle of any description placed in a furnace B, or a steam boiler or otherwise subjected to high temperature and through which air is forced by means of a blower C, towards a perforated delivery tube or nozzle D, so constructed as to distribute the air equally over the cask or valve E, being fitted on the pipe to regulate or shut off the hot air supply. The cask to be treated is placed over the delivery nozzle D, which may be fitted with a universal joint so that it may conveniently be passed through the bung hole of the cask and highly heated air is driven in so as to dry up the inner surface of the cask. After thus driving out moisture from the pores of the wood the cask is removed and a quantity of sherry or other wine sufficient to charge the pores or saturate the wood is poured into the cask which is rolled over to bring the wine in contact with the whole of the internal surface, or the cask may be fitted on a pivot fixed into the bung hole so that it may be turned over or revolved.

Thereafter when considered desirable hot or cold air is forced into the cask under pressure to drive the wine into the wood. For this purpose a branch pipe provided with a valve may be fitted to connect the pipe A, so that the same apparatus may be employed for drying the wood of the cask and for forcing the wine into the pores or an air pump may be attached to the delivery nozzle when extra high pressure is required. Old casks are treated by the process above described after steaming and seasoning by the method described in the Specification of our Letters Patent Number 3769 of 1888.

Having now particularly described and ascertained the nature of the said invention and in what manner the same is to be performed we declare that what we claim is :—

1. The process of wine-seasoning casks by air drying the wood and adding wine thereto substantially as described.

2. The improved apparatus for wine-seasoning casks hereinbefore described with reference to the annexed drawings.

Dated this Twentieth day of October 1890.

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